

2 VAC 5-600-10, REGULATIONS PERTAINING TO FOOD FOR HUMAN CONSUMPTION

Authority: §3.1-398 of the Code of Virginia (1950), as amended

Preamble

This regulation supersedes “~~General Rules and~~ Regulations Pertaining to Food for Human Consumption” adopted ~~September 26, 1977~~ October 28, 1991 as amended ~~December 14, 1977~~ December 5, 1991.

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FOOD FOR HUMAN CONSUMPTION

The Board of Agriculture and Consumer Services will receive, consider, and respond to petitions by any interested person at any time with respect to reconsideration or revision of this regulation.

2 VAC 5-600-10. Adoption by reference.

A. Regulations from Title 21, Chapter 1, Subchapter A, Code of Federal Regulations

The Board of Agriculture and Consumer Services hereby adopts the following provisions of Chapter 1 of Title 21, Subchapter A of the Code of Federal Regulations (Rev. April 1, 1999) as regulations applicable in the enforcement of the Virginia Food Act by reference:

Part 73, Listing of color additives exempt from certification, Subpart A – Foods

Part 74, Listing of color additives subject to certification, Subpart A – Foods

Part 81, General specifications and general restrictions for provisional color additives for use in foods, drugs and cosmetics

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Part 82, Listing of certified provisionally listed colors and specifications, Subpart B – Foods,
Drugs and Cosmetics

~~A.~~ B. Regulations from Title 21, Chapter 1, Subchapter B, Code of Federal Regulations

The Board of Agriculture and Consumer Services hereby adopts the following provisions of Chapter 1 of Title 21, Subchapter B of the Code of Federal Regulations (Rev. April 1, ~~1991~~ 1999) as regulations applicable in the enforcement of the Virginia Food Act by reference:

Part 100, General

Part 101, Food labeling

Part 102, Common or usual name for nonstandardized foods

~~Part 103, Quality standards for foods with no identity standards~~

Part 104, Nutritional quality guidelines for foods

Part 105, Foods for special dietary use

Part 109, Unavoidable contaminants in food for human consumption and food-packaging material

Part 110, Current good manufacturing practice in manufacturing, packing, or holding human food

Part 111, Current good manufacturing practice for dietary supplements

Part 113, Thermally processed low-acid foods packaged in hermetically sealed containers

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Part 114, Acidified foods

Part 129, Processing and bottling of bottled drinking water

Part 133, Cheeses and related cheese products

Part 136, Bakery products

Part 137, Cereal flours and related products

Part 139, Macaroni and noodle products

Part 145, Canned fruits

Part 146, Canned fruit juices

Part 150, Fruit butters, jellies, preserves, and related products

Part 152, Fruit pies

Part 155, Canned vegetables

Part 156, Vegetable juices

Part 158, Frozen vegetables

Part 160, Eggs and egg products.

Part 161, Fish and shellfish

Part 163, Cacao products

Part 164, Tree nut and peanut products

Part 165, Beverages

Part 166, Margarine

Part 168, Sweeteners and table sirups

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Part 169, Food dressings and flavorings

§170.19, Pesticide chemicals in processed foods

Part 172, Food additives permitted for direct addition to food for human consumption

Part 173, Secondary direct food additives permitted in food for human consumption

Part 174, Indirect food additives: General

Part 175, Indirect food additives: Adhesives and components of coatings

Part 176, Indirect food additives: Paper and paperboard components

Part 177, Indirect food additives: Polymers

Part 178, Indirect food additives: Adjuvants, production aids, and sanitizers

Part 179, Irradiation in the production, processing and handling of food

Part 180, Food additives permitted in food or in contact with food on an interim basis pending additional study, Subpart B – Specific requirements for certain food additives

Part 181, Prior-sanctioned food ingredients

Part 182, Substances generally recognized as safe

Part 184, Direct food substances affirmed as generally recognized as safe

Part 186, Indirect food substances affirmed as generally recognized as safe

Part 189, Substances prohibited from use in human food

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C. Regulations from Title 21, Chapter 1, Subchapter L, Code of Federal Regulations

The Board of Agriculture and Consumer Services hereby adopts the following provisions of Chapter 1 of Title 21, Subchapter L of the Code of Federal Regulations (Rev. April 1, 1999) as regulations applicable in the enforcement of the Virginia Food Act by reference:

§1240.61, Mandatory pasteurization for all milk and milk products in final package form intended for direct human consumption.

~~B~~ D. Regulations from Title 40, Chapter 1, Subchapter E, Code of Federal Regulations

The Board of Agriculture and Consumer Services hereby adopts the following provisions of Chapter 1 of Title 40, Subchapter E of the Code of Federal Regulations (Rev. July 1, ~~1990~~ 1999) as regulations applicable in the enforcement of the Virginia Food act by reference:

Part 180, Tolerances and exemptions from tolerances for pesticide chemicals in or on raw agricultural commodities

Part 185, Tolerances for pesticides in food

Statutory Authority

[§3.1-398](#) of the Code of Virginia.

Historical Notes

Derived from VR115-05-13 §1; eff. October 28, 1991; amended, Virginia Register Volume 8, Issue 7, eff. December 5, 1991.

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FORMS

Inspection Report, Form VDACS-06017.

Sample Collection Report.

Form FDA 481(A) - CG (rev. 10/96)

Form FDA 481(C) - CG (rev. 9/84)

Form FDA 481(E) - CG (rev. 11/95)

Adopted by the Commissioner of Agriculture and Consumer Services on May 23, 2000.